Prawns with Wasabi Lemon Mayonnaise Wasabi Caviar and Red Caviar *

Show: Dec 5th

Ingredients :

1 pound Prawns, medium size
1/2 cup Mayonnaise
1 tsp Wasabi powder
1 Tbsp Lemon juice
1 Tbsp Lemon zest
1 small jar Wasabi Caviar, Green*
1 small jar Red Fish Roe Caviar*
(Optional) Chive or Green Onion Garnish

Procedure:

Cook prawns in plain water or for much tastier ones add sliced celery, carrots, onion, lemon, bay leaf and 1 tsp peppercorn to the water.

To cook prawns:

Insert a wooden skewer through the long end of the body. This keeps the prawns straight and not curling. Place prawns in pot of hot stock, bring to a boil and reduce heat, cook at a simmer for 2 minutes. Remove from pot and plunge in cold water.

****To prepare the mayonnaise:***

Dilute 1/2 tsp wasabi powder with 1 Tbsp lemon juice, add the zest and 1/2 cup mayonnaise, mix thoroughly.

Run a knife down the back of each prawn, cutting 3/4 of the way through, spread the prawn out to butterfly and cleaning any veins. Lay the butter flied prawns on a platter and pipe in the mayonnaise mixture. Decorate each prawn with Wasabi Caviar* (green) and Flying Fish Roe* (red) and a chive or green onion garnish for a festive treat.

*Wasabi Green Caviar and the Flying Fish (red) Caviar are both available through Tsar Nicoulai

Caviar, Inc at 1-800-CAVIAR (1-800-952-2842)

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